

# TWR

TE WHARE RA



Marlborough  
VINEYARD & WINERY  
EST. 1979



SV 5096

## TE WHARE RA 2019 CLAYVIN PINOT NOIR

SINGLE VINEYARD 5096

This is our third release of a Pinot Noir we have made from the esteemed Clayvin vineyard (2016, 2017 and 2019), and we have labelled it under our SV5096 designation which recognises its organic certification and its special status as one of our SV wines. We feel very privileged to be allowed to have some fruit from this very special part of Marlborough's history. The Clayvin vineyard was first established in 1991 and was the first significant hillside vineyard in Marlborough. It is now under the careful custodianship of the Giesen family and is fully certified organic with BioGro NZ. This SV5096 release will sit alongside our SV5182 wines from our home block to showcase what we can do with Pinot Noir from these two very special Pinot sites. We feel that this 2019 release exemplifies the best expression of the Clayvin site and the stellar quality of Pinot Noir from Marlborough in 2019.

**Winemaking:** All fruit for this wine was hand-picked, hand-sorted, then destemmed and individually berry sorted to ensure that only pristine, perfect Pinot berries make it into the fermenters. Gently transferred to small one tonne open fermenters, hand plunged twice daily. Cold soak for 6-7 days, 5-7 day ferment, 10-14 days post ferment maceration. Small percentage whole bunch. Pressed off on taste then filled to oak after 24hrs. In oak for 11 months – all French oak barriques, various different coopers, 40% new, balance in older oak.

**Wine:** This Pinot Noir exhibits a gorgeous perfumed fragrance of ripe raspberry and floral notes, with more brooding fruit and darker tones revealed underneath. The finely textured, silky tannins combine with vibrant flavours of ripe strawberries and omega plum with fantastic mid palate density. The palate carries onto more savoury and complex flavours and finishes with great line and length of finely grained supple tannin and well integrated oak. Bottled un-fined.

**Vintage:** Over the spring of 2018 we experienced regular rainfall which was great, but a big downpour over flowering significantly reduced the crops of earlier flowering varieties like Pinot Noir, such so, that those were down about 30% on our usual tonnage. The summer that followed was one of the warmest on record, and was also very dry, with many areas of Marlborough facing water restrictions and some growers even having their water cut off, thankfully the clay dominant soils at Clayvin meant that the vines were able to have access to stored moisture and avoided the stress that impacted some other sites.

The very dry growing season from late December through to mid-March has led to small bunch sizes and small berries across the board. These summer conditions, in combination with the low crops, has led to 2019 being our earliest harvest ever with our first fruit into the winery on 1st March and harvest completed by the first week in April. This dream growing season has resulted in very balanced, fleshy wines with great concentration and fine, ripe, silky tannins. This 2019 SV Clayvin is drinking well now but we are consciously making a style that will benefit from some bottle age, so it will also develop with careful cellaring for the next 5 to 10 years from release.



### TECHNICAL DATA

<b>Fruit Source:</b>	Clayvin Vineyard - Southern Valleys	<b>Harvest Date:</b>	6th March 2019
<b>Clone/s:</b>	G block – all Clone 5	<b>Production:</b>	122 dozen
<b>Variety:</b>	Pinot Noir	<b>Cellaring:</b>	5-10 years

Alc 13.1% vol      pH 3.66      TA 5.5g/L